ANETS

A Middleby Company

2013 Equipment Price List
Effective 01.01.13

For additional copies, please visit www.anets.com

L15-057 Rev 1 (01/13)

Quick Ship Program

Orders Ship In 2 Days!

ORDERS MUST BE RECEIVED BY 3PM ET. AND WILL SHIP WITHIN 2 BUSINESS DAYS.

SLG40, SLG50, SLG100

14GS

FFM-80

Accessories Available: Casters , Quick Disconnects.

FFM-80

SLG40,50,100

14GS
w/Optional Casters

How To Place a Quick Ship Order

This program applies to customers located in the continental United States only.

All orders must be placed by an authorized ANETS dealer.

All orders must have the Dealer's name, address, phone number, purchase order number, and P.O. dollar amount listed on the customer's order and ship to address.

All orders must be marked "Quick Ship".

If freight is routed by customer, we ARE NOT responsible if their carrier does not pick up.

Absolutely no deviations from product and options listed.

Maximum quantity of 5 total units, any combination.

Orders can be faxed to 603-225-8472 or e-mailed to **orderanets@anets.com**

Orders will be shipped pending credit approval.

ANETS

THE MIDDLEBY CORPORATION

GREEN. IT'S OUR FAVORITE COLOR.

Going green isn't just about protecting the environment. Going green makes business sense, too. After all, restaurants consume about three times more energy per square foot than the average commercial building. Middleby started developing energy-efficient products and eco-friendly processes more than a decade ago to help the environment and lower operating costs for customers. Today, Middleby is a leader in developing innovative cooking equipment that is faster, more energy efficient, and more eco-friendly.

Visit www.greenstainless.com for more information

Check Your Order Status On-line!

It's quick and easy to check your equipment or parts orders from the ANETS home page. Use the Order Inquiry button on the home page, using your ORDER NUMBER or P.O. NUMBER.

Or Use the QR Code for a quick mobile lookup on your smart phone

www.ANETS.com/MobileLookup

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ANETS GOLDENFRY™
14″ HIGH EFFICIENCY GAS FRYERS

STANDARD FEATURES

- Stainless steel sides, front, door, frypot
- Tubeless, open vat design
- Special copper flashed heat exchangers
- 2 Twin baskets
- 35-50 lb. Shortening capacity
- Battery spark ignitor
- Lift off basket hanger (stainless steel)
- All autolift models have digital controller (see page 10)
- 6″ Adjustable legs
- Drain pipe extension
- Drain clean out rod
- Rack type basket support

MX-14E Shown with optional Digital Controller

Model Number	Description	BTU	Standard	Filter Ready	Shipping Wt.
MX-14E	Basic Fryer	111,000	$ 5,592	$ 6,674	178 lbs.
MX-14AA	Fully Automatic Twin Basket Lifts with Digital Controller (See page 10)	111,000	$ 9,490	$ 10,571	230 lbs.
MX-14EG	Basic Fryer, Gas Operated Thermostat	111,000	$ 5,362	$ 6,444	178 lbs.

Fryers available with **Fri-Tronic Computers** (Page 9) and **Built-In Filter Systems** (Page 7).
When pricing fryers for Built-In Filter Systems use Filter Ready fryer price in addition to Filter price.
Filter prices are on page 7.

ANETS GOLDENFRY™
14″ HIGH PRODUCTION HEAVY DUTY GAS FRYERS

STANDARD FEATURES

- Stainless steel sides, front, door, frypot
- Tubeless, open vat design
- 2 Twin baskets
- 35-50 lb. Shortening capacity
- Battery spark ignitor
- Lift off basket hanger (stainless steel)
- All autolift models have digital controller (see page 10)
- 6″ Adjustable legs
- Drain pipe extension
- Drain clean out rod
- Rack type basket support

MX-14EX Shown with optional casters

Model Number	Description	BTU	Standard	Filter Ready	Shipping Wt.
MX-14EX	Basic Fryer	111,000	$ 5,277	$ 6,359	178 lbs.
MX-14EX-AA	Fully Automatic Twin Basket Lifts with Digital Controller (See page 10)	111,000	$ 9,175	$ 10,256	230 lbs.

Fryers available with **Fri-Tronic Computers** (Page 9) and **Built-In Filter Systems** (Page 7).
When pricing fryers for Built-In Filter Systems use Filter Ready fryer price in addition to filter price.
Filter prices are on page 7.

ANETS

ANETS GOLDENFRY™ 14″ STANDARD GAS FRYERS

STANDARD FEATURES

- Stainless steel sides, front, door, frypot
- Tubeless, open vat design
- 2 Twin baskets
- 35-50 lb. Shortening capacity
- Battery spark ignitor
- Lift off basket hanger (stainless steel)
- 6″ Adjustable legs
- Drain pipe extension
- Drain clean out rod
- Rack type basket support

14GS Shown with optional casters

Model Number	Description	BTU	Standard	Filter Ready	Shipping Wt.
14GS	Stainless Steel Frypot	111,000	$ 2,557	$ 4,801	175 lbs.

Fryers with **Built-In Filter Systems** (Page 7).
When pricing fryers for Built-In Filter Systems use Filter Ready fryer price in addition to Filter price.
Filter prices are on page 7.

ANETS GOLDENFRY™ HALF SIZE FRYERS

STANDARD FEATURES

- Stainless steel sides, front, door, frypot
- Tubeless, open vat design
- Twin basket per frypot
- 18-25 lb. Shortening capacity per frypot
- Rack type basket support
- Battery spark ignitor
- 6″ Adjustable legs
- Drain pipe extension
- Drain clean out rod
- Lift off basket hanger (stainless steel)
- All autolift models have digital controller (see page 10)

MX-7E
Shown with optional casters

Model Number	Description	BTU	Standard	Filter Ready	Shipping Wt.
MX-7E*	7″ Frypot	55,000	$ 5,026	$ 5,468	100 lbs.
MX-7A*	7″ Frypot with Automatic Lift with digital controllers (see page 10)	55,000	$ 7,210	$ 7,652	125 lbs.

Fryers available with **Fri-Tronic Computers** (Page 9) and **Built-In Filter Systems** (Page 7).
When pricing fryers for Built-In Filter Systems use Filter Ready fryer price in addition to Filter price.
Filter prices are on page 7.
Half size fryer must be ordered and banked with an Anets full size MX14" fryer on page 3.

ANETS GOLDENFRY™ 18″ LARGE CAPACITY GAS FRYERS

STANDARD FEATURES

- Stainless steel sides, front, door, frypot
- Tapered elliptical tubes
- 2 Twin baskets
- Shortening capacity 70–100 lb.
- Rack type basket support
- Lift off basket hanger (stainless steel)
- All autolift models have digital controller (see page 10)
- Battery spark ignitor
- Drain clean out rod
- 6″ Adjustable legs
- Drain pipe extension

18E Shown on legs

Model Number	Description	BTU	Standard	Filter Ready	Shipping Wt.
18E	Basic Fryer	150,000	$ 6,758	$ 7,839	240 lbs.
18AA	Fully Automatic Twin Basket Lifts with Digital Controller (See page 10)	150,000	$ 10,654	$ 11,736	240 lbs.
18EG	Basic Fryer, Gas Operated Thermostat	150,000	$ 6,528	$ 7,609	240 lbs.

18" Fryers available with **Fri-Tronic Computers** (Page 9) and **Built-In Filter Systems** (Page 7).
When pricing fryers for Built-In Filter Systems use Filter Ready fryer price in addition to Filter price.
Filter prices are on page 7.

ANETS GOLDENFRY™ 14″ ELECTRIC FRYERS

STANDARD FEATURES

- Stainless steel sides, front, door, frypot
- 2 Twin baskets
- 35-50 lb. Shortening capacity
- Tilt out heaters for easy cleaning
- All autolift models have digital controller (see page 10)
- 208v, 220v or 240v, 3 phase
- Rack type basket support
- Drain clean out rod
- 6″ Adjustable legs
- Drain pipe extension

14EL-17 Shown with optional casters

Model Number	Description	kW	Standard	Filter Ready	Shipping Wt
14EL-17	Basic Fryer	17	$ 6,137	$ 7,188	178 lbs.
14EL-17AA	Fully Automatic Twin Basket Lifts with Digital Controller (See page 10)	17	$ 9,933	$10,984	230 lbs.
14EL-14	Basic Fryer	14	$ 5,845	$ 7,188	178 lbs.
14EL-14AA	Fully Automatic Twin Basket Lifts with Digital Controller (See page 10)	14	$ 9,933	$ 10,984	230 lbs.

Only available in 3 phase. Please specify voltage. Special voltages available, call for pricing.
Upcharge for 480V $120.
Fryers available with **Fri-Tronic Computers** (Page 9) and **Built-In Filter Systems** (Page 7).
When pricing fryers for Built-In Filter Systems use Filter Ready fryer price in addition to filter price.
Filter prices are on page 7.

ANETS SILVERLINE
14″ & 18" ECONOMY GAS FRYERS

STANDARD FEATURES

- Stainless steel, front, door, frypot
- Tapered elliptical tubes
- 2 Twin baskets
- 35-50 lb. Shortening capacity (14")
- 70-100 lb. Shortening capacity (18")
- Rack type basket support
- Lift off basket hanger (stainless steel)
- 6″ Adjustable legs
- Drain pipe extension

SLG40
Shown on legs

MODEL NUMBER	DESCRIPTION	BTU	STANDARD	SHIPPING WT.
SLG40	STAINLESS STEEL FRYPOT (35-40 LBS)	90,000	$ 1,704	145 LBS.
SLG50*	STAINLESS STEEL FRYPOT (40-50 LBS)	120,000	$ 1,958	160 LBS.
SLG100	STAINLESS STEEL FRYPOT (70-100 LBS)	150,000	$ 3,125	200 LBS.
NOTE: SLG40, SLG50 AND SLG100 FRYERS CANNOT BE BANKED AND FILTERED				

*North America (Domestic) only, no international options.

ANETS GOLDENFRY™ FILTER MATE UNDER FRYER FILTER SYSTEM

STANDARD FEATURES

- Special filter screen assembly
- Stainless steel removable tank
- Filter starter kit
- Cleaning brush

FM-14

MODEL NUMBER	DESCRIPTION	SHORTENING CAPACITY	PRICE	SHIPPING WT.
FM-14	FILTER MATE, UNDER FRYER FILTER SYSTEM - 14"	100 LBS.	$ 6,799	130 LBS.
FM-18	FILTER MATE, UNDER FRYER FILTER SYSTEM - 18"	120 LBS.	$ 7,577	140 LBS.

COMMENTS : FM-14 Filter system must be under (2) 14" fryers (base system). FM-18 Filter system must be under (2) 18" fryers (base system). May bank 4 additional 14" or 18" fryers in any combination with either base system. When pricing fryers to be used with Filter Systems refer to Filter Ready fryer price by specific fryer model. Refer to page 5 for caster requirements.

ACCESSORIES	PRICE
HOSE ASSEMBLY (USED FOR SHORTENING DISPOSAL)	$ 531
100 ENVELOPE FILTER PAPERS	$ 158
CLEANING BRUSH	$ 112
FILTER POWDER/PURIFIER (60) 5 OZ PORTION PACKS	$ 168

Note: Base unit of 2 fryers with filter system is furnished with 4 swivel locking adjustable casters and included in price of filter. See page 8 for additional caster requirements.

ANETS FAT VAT AVAILABLE Contact factory for further information

FILTRONIC II BUILT-IN FILTER SYSTEMS FOR 14" AND 18" GAS FRYERS

STANDARD FEATURES

- Special filter screen assembly
- Stainless steel removable tank
- Filter starter kit
- Cleaning brush

MX14Es w/Filt II-14W

MODEL NUMBER	DESCRIPTION	SHORTENING CAPACITY	PRICE	SHIPPING WT.
Filt II-14	14" FILTER SYSTEM	100 LBS.	$ 7,443	100 LBS.
Filt II-14W	14" FILTER SYSTEM WITH WARMER (CRISPY)	100 LBS.	$ 7,838	125 LBS.
Filt II-18	18" FILTER SYSTEM	120 LBS.	$ 8,296	150 LBS.
Filt II-18W	14" FILTER SYSTEM WITH WARMER (CRISPY)	120 LBS.	$ 8,678	155 LBS.

COMMENTS: Filtronic Filter System can be banked with 1 to 6, 14˝, and 18˝ Gas Fryers.
Please specify location of Filtronic System (left, middle, or right). For filter system banked in middle add $260.00. When pricing fryers to be used with Filter Systems refer to Filter Ready fryer price by specific fryer model. Refer to page 8 for caster requirements. Must use adjustable casters.

ACCESSORIES	PRICE
HOSE ASSEMBLY (USED FOR SHORTENING DISPOSAL)	$ 531
100 ENVELOPE FILTER PAPERS	$ 158
CLEANING BRUSH	$ 112
FILTER POWDER/PURIFIER (60) 5 OZ PORTION PACKS	$ 168

ANETS

ANETS GOLDENFRY™ SINGLE FRYER WITH UNDER FRYER FILTER SYSTEM

MX-14E-SFF shown with standard rear rigid casters

STANDARD FEATURES

- 2 twin baskets
- Stainless steel cabinet (excluding rear)
- 35-50lb shortening capacity
- Rack type basket support
- Lift of basket hanger (stainless steel)
- Drain clean out rod
- 6" adjustable legs
- Special filter screen assembly
- Stainless steel removable filter tank
- Filter starter kit
- Cleaning brush

Model Number	Description	BTU	Price	Shipping Wt.
MX-14E-SFF	Single MX-14E Fryer with Under Fryer Filter	111,000	$ 11,377	278 lbs.
MX-14AA-SFF	Single MX-14AA Fryer with Under Fryer Filter	111,000	$ 13,795	330 lbs.
14GS-SFF	Single 14GS Fryer with Under Fryer Filter	111,000	$ 10,383	275 lbs.

Accessories	Price
Hose Assembly (Used for Shortening Disposal)	$ 531
100 Envelope filter papers	$ 158
Cleaning Brush	$ 112
Filter Powder/Purifier (60) 5 oz portion packs	$ 168
Rear Rigid Casters (2)	$ 111

COMMENTS : See specific fryer models for available options and accessories.

Caster Ordering Chart For Anets Filter Systems Preferred Layouts

This is a chart showing preferred layouts and locations of filter systems. If a different layout is required, contact the factory for caster requirements. Filter system can be located left or right. ***The default location of any filter system is on the left side if not indicated on the PO.***

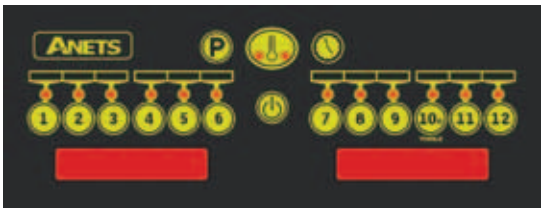
Filter Mate Systems FM14 and FM18 (page 7)		Filtronic II Systems Filt II-14 and Filt II-18 (page 7)		Adjustable Caster Sets (Caster sets are half stationary, half swivel locking. 1 set = 4 casters)	
Note: 1 set of casters is included in the base system		Fryers	Additional Casters Required	1/2 set	$ 208
Fryers	Additional Casters Required	1	1 set	1 Set	$ 382
2	None	2	1-1/2 sets	1-1/2 Sets	$ 613
3	1/2 set	3	2 sets	2 Sets	$ 764
4	1 set	4	2-1/2 sets	2-1/2 Sets	$ 995
5	1-1/2 sets	5	3 sets	3 Sets	$ 1,146
6	2 sets	6	3-1/2 sets	3-1/2 Sets	$ 1,377

Quick Disconnect BTU Capacity

Size	Disconnect BTU Capacity	
	Single Units	Multiple Units
3/4" x 36"	240,000	
3/4" x 48"	240,000	
1" x 36"		390,000
1" x 48"		390,000
1-1/4" x 36"		575,000

ANETS FRI-TRONIC COMPUTER CONTROLLER (12 COOKING CYCLES)

Features: Solid State Thermostats
Digital Countdown Display
Audible Alarm
Automatic Shortening Melt Cycle
Probe Diagnostics
Compensating Cook Time
Boil Out Mode
(See Specification Sheets for Additional Model Features)



Fri-Tronic–12 Controller (12 Cooking Cycles)	$ 1,434
Backup Snap Action Thermostat Option	$ 189
Note: Not available on gas operated thermostat or millivolt models.	

CRISPY FOOD WARMER AND FRI-CRISP STATIONS

Crispy Food Warmer

Fri-Crisp

MODEL NO.	DESCRIPTION	PRICE	SHIPPING WT.
Crispy	Heat Lamp With Pan and Screen	$ 533	22 LBS.
Crispy	Heat Lamp Less Pan and Screen	$ 448	13 LBS.
Fri-Crisp	14"Cabinet With Heat Lamp, Pan and Screen	$ 2,598	120 LBS.
Fri-Crisp	14"Cabinet With Pan and Screen	$ 2,066	115 LBS.
Fri-Crisp	18" Cabinet With Heat Lamp, Pan and Screen	$ 2,755	125 LBS.
Fri-Crisp	18" Cabinet With Pan and Screen	$ 2,224	120 LBS.

PORTABLE FILTERS

STANDARD FEATURES
- Filter starter kit
- Hose assembly

FFM80

MODEL NO.	DESCRIPTION	PRICE	SHIPPING WT.
FFM80	80 lb. Shortening Capacity	$ 3,426	145 LBS.
FFM150	150 lb. Shortening Capacity	$ 4,141	150 LBS.

Filter Accessories:
- Filter Paper FFM80, Qty 100 $ 158
- Filter Paper FFM150, Qty 100 $ 158
- Filter Powder/Purifier (60) 5oz portion packs $ 168

ANETS GOLDENFRY™ FRYER ACCESSORIES

14" Fryer Accessories	Part Number	Price
14" Full Square Basket (12-3/4" x 12-1/4" x 5-1/2"D)	P9800-09	$ 156
14" Twin Basket (Each) (13" x 6-1/2" x 5-1/2"D)	P9800-08	$ 82
14" Twin Basket Set	n/a	$ 155
14" Triple Basket (Each) (13" x 4-1/4" x 5-1/2"D)	P9800-53	$ 88
14" Triple Basket Set	n/a	$ 253
14" Triple Basket Set (In Lieu of Standard Baskets)	n/a	$ 98
Sediment Tray (Gas Fryers)	P9315-72	$ 286
Fryer Cover (14" Fryers) D5276-04(MX14), D5276-06(MX14-AA), D5276-00 (MX SED. Tray)		$ 171
Front Drain Tray (14")	B2401201	$ 312
18" Fryer Accessories	**Part Number**	**Price**
18" Full Square Basket (16-3/4" x 17-3/4" x 6"D)	P9800-54	$ 242
18" Twin Basket (Each) (17" x 8-1/2" x 6"D	P9800-48	$ 108
18" Twin Basket Set	n/a	$ 212
18" Triple Basket (Each) (17" x 5-3/4" x 6"D)	P9800-56	$ 98
18" Triple Basket Set	n/a	$ 312
18" Triple Basket Set (In Lieu of Standard Baskets)	n/a	$ 100
Fryer Cover (18" Fryers) D5538-00(18E), D6036-00(18E-AA)		$ 192
Front Drain Tray (18")	B2401202	$ 391
14" & 18" Fryer Accessories	**Part Number**	**Price**
Stainless Steel Rear	n/a	$ 134
Side Drain Table - NOT FOR USE ON SINGLE FRYERS	E4540-00	$ 613
Fryer/Filter Cleaning Brush	PP10056	$ 112
Drain Clean Out Rod	A3301001	$ 67
Common Gas Manifold (Per Fryer)	n/a	$ 263
12" Side Stainless Steel Splash Guard	C11023-00	$ 214
7" Fryer (Half Size and Split Pot) Accessories	**Part Number**	**Price**
7" Twin Basket (13" x 6-1/2" x 5-1/2"D)	P9800-08	$ 82
Front Drain Tray (Split Pot Only)	C9982-01	$ 395
Sediment Tray (7" Fry Pots)	D6072-00	$ 184
Fryer Cover (7") (Split Pot Requires 2")	D6076-00	$ 129
Quick Disconnects	**Part Number**	**Price**
3/4" Quick Disconnect With 3 Ft. Hose	B8003102	$ 614
3/4" Quick Disconnect With 4 Ft. Hose	B8003103	$ 698
1" Quick Disconnect With 3 Ft. Hose	B8003105	$ 758
1" Quick Disconnect With 4 Ft. Hose	B8003106	$ 864
1-1/4" Quick Disconnect With 3 ft. Hose	B8003109	$ 1,054

ANETS ALLSHINE Cleanser (case) 12-14oz cans	P9314-7	$ 144

ANETS GOLDENFRY™ FRYER OPTIONS

Digital Controller w/Melt Cycle, Solid State Thermostat, Boil Out Mode Digital countdown with audible alarm (Not available on EG, SL or GS models) Can be upgraded to a Fri-Tzronic Computer. See page 9.	$ 790
Electronic Ignition Add suffix –EI to model number (Not available on EG, GS or SL models)	$ 294
Solid State Thermostat (Not available on EG, SL or GS models)	$ 237
Backup Snap Action Thermostat Add suffix –BT to model number Available on Fri-Tronic computer controlled models (Not available on EG, GS, SL or electric model fryers)	$ 189

PASTA PRO COOKERS AND RINSE STATIONS

STANDARD FEATURES

- Marine grade stainless steel pot
- Stainless steel sides, front, door
- Rack type basket support
- Battery spark ignitor
- 6″ Adjustable legs
- Front drain tray
- Solid state thermostat (140⁰-212⁰F)
- Adjustable continuous water fill
- Order baskets separately

GPC-18 and RSF18 shown with optional casters

MODEL NUMBER	DESCRIPTION	BTU	PRICE	SHIPPING WT
GPC-14	14″ PASTA COOKER	111,000	$ 6,788	225 LBS.
GPC-14A	14″ Pasta Cooker With Fully Automatic Single Basket Lift, Digital Controller (See page 38)	111,000	$ 8,645	225 LBS.
RS14	RINSE STATION FOR 14″ PASTA PRO		$ 2,790	150 LBS.
RSF14	Rinse Station for 14″ Pasta Pro With Hot/Cold Rinse/Fill Faucet		$ 3,173	150 LBS.
GPC-18	18″ Pasta Cooker	75K/150K	$ 9,046	240 LBS.
GPC-18AA	18″ Pasta Cooker With Fully Automatic Twin Basket Lifts, Digital Controller (See page 38)	75K/150K	$ 12,604	270 LBS.
RS18	Rinse Station for 18″ Pasta Pro		$ 3,421	160 LBS.
RSF18	Rinse Station for 18″ Pasta Pro With Hot/Cold Rinse/Fill Faucet		$ 3,806	160 LBS.

Pasta Options	Price
Drain Table 14 C9982-00	$ 613
Drain Table 18 C10050-00	$ 613
Cover GPC14 D5276-04	$ 171
Cover GPC14 AA D5276-06	$ 171
Cover GPC 14 Sed Tray D5276-00	$ 171
Cover GPC18 D5538-00	$ 192
Cover GPC18 AA D6036-00	$ 192
Digital Controller/Timer (see page 10)	$ 790

Pasta Accessories	Price
Sediment Tray (GPC-14 only.) D5751-00	$ 273
Casters, 2 Stationary–2 Locking (Per Set)	$ 227
Casters, 4 Swivel Locking (Per Set)	$ 255

Pasta Baskets	Part No.	Price
Bulk Basket for GPC-14 (S.S.) (12″ x 12″ x 9″D) (Holds 5 lbs. of dry pasta)	P9800-79	$ 428
Split Bulk Basket for GPC-14 (S.S.)(Each)	P9800-91	$ 367
Split Bulk Basket for GPC-14 (S.S.)(Per Set)		$ 681
Bulk Basket for GPC-18 (S.S.) (16″ x 13″ x 10″D) (Holds 12 lbs. of dry pasta)	P9800-88	$ 634
Split Bulk Basket for GPC-18 (S.S.)(Each) (15-1/4″ x 8″ x 8-1/2″ D)	P9800-93	$ 398
Split Bulk Basket for GPC-18 (S.S.) (Per Set)	n/a	$ 738
5-3/4″ Round Basket (5-3/4″ x 9″D)(Each) GPC-14 holds (4) round baskets GPC-18 holds (9) round baskets	P9800-92	$ 156
Rack with (9) individual 10 oz. portion cups	B9010006	$ 208
Individual 10 oz. portion cups (4″ x 4″ x 5″D) (for replacement)	P6071998	$ 21

ANETS

ANETS TEMP MASTER GRILL

STANDARD FEATURES

- Individual chambers isolate heat
- Reduced heat migration within cabinet
- Maximum heat transfer
- Each chamber equipped with its own "U" shaped burner
- Energy efficient
- Faster start up time

Left drawer model add "LD" to any model number

MODEL NUMBER	DESCRIPTION WXD	BTU	GRILL PRICE	SHIPPING WT
TM24x36	36″ x 24″ Cooking Surface	82,500	$ 7,024	360 LBS.
TM24x48	48″ x 24″ Cooking Surface	110,000	$ 8,441	440 LBS.
TM24x60	60″ x 24″ Cooking Surface	137,500	$ 9,907	565 LBS.
TM24x72	72″ x 24″ Cooking Surface	165,000	$ 10,641	660 LBS.

ANETS GOLDENGRILL™ SERIES CHROME GAS GRIDDLES

A24x48GC on optional griddle stand with undershelf and casters

STANDARD FEATURES

- 3/4″ Thick hardened steel plate with high quality chrome finish
- 24″ or 30″ Deep cooking surfaces
- Stainless steel front, sides, trough, splash guards
- Thermostats every 12 inches
- Safety pilots
- Spark ignitor
- Pressure regulator
- 4″ Adjustable legs
- Chrome Griddle Cleaning Kit includes:

4″ scraper with 10 blades, Cleaning brush, ANETS ALLSHINE cleanser

24" DEEP COOKING SURFACE

MODEL NUMBER	DESCRIPTION WXD	BTU	GRILL PRICE	GRILL PRICE WITH ZONE	SHIPPING WT
A24x24GC	24″ x 24″ Cooking Surface	60,000	$ 7,083	$ 7,293	230 LBS.
A24x36GC	36″ x 24″ Cooking Surface	90,000	$ 9,708	$ 10,023	300 LBS.
A24x48GC	48″ x 24″ Cooking Surface	120,000	$ 10,855	$ 11,275	375 LBS.
A24x60GC	60″ x 24″ Cooking Surface	150,000	$ 13,365	$ 13,890	525 LBS.
A24x72GC	72″ x 24″ Cooking Surface	180,000	$ 15,542	$ 16,172	620 LBS.

30" DEEP COOKING SURFACE

MODEL NUMBER	DESCRIPTION WXD	BTU	GRILL PRICE	GRILL PRICE WITH ZONE	SHIPPING WT
A30x24GC	24″ x 30″ Cooking Surface	80,000	$ 9,163	$ 9,415	230 LBS.
A30x36GC	36″ x 30″ Cooking Surface	120,000	$ 12,621	$ 12,999	360 LBS.
A30x48GC	48″ x 30″ Cooking Surface	160,000	$ 15,294	$ 15,798	510 LBS.
A30x60GC	60″ x 30″ Cooking Surface	200,000	$ 18,287	$ 18,917	625 LBS.
A30x72GC	72″ x 30″ Cooking Surface	240,000	$ 20,776	$ 21,532	750 LBS.

OPTIONS

- 1″ Plate available, contact factory for pricing
- Griddle stand (see page 12)
- Chrome griddle cleaning kit **$ 86**
- 11" High welded backsplash

24"	**$ 399**
36"	**$ 420**
48"	**$ 443**
60"	**$ 466**
72"	**$ 487**

ANETS GOLDENGRILL™ SERIES
STANDARD GAS GRIDDLES

STANDARD FEATURES
- 3/4″ Thick hardened steel plate
- 24″ or 30″ Deep cooking surfaces
- Stainless steel front, sides, trough and splash guards
- Thermostats every 12 inches
- Safety pilots
- Spark ignitor
- Pressure regulator
- 4″ Adjustable legs

Left drawer model add "LD" to any model number

A30x48G

24" DEEP COOKING SURFACE

MODEL NUMBER	DESCRIPTION WXD	BTU	GRILL PRICE	GRILL PRICE WITH ZONE	SHIPPING WT
A24x24G	24″ x 24″ Cooking Surface	60,000	$ 4,358	$ 4,568	230 LBS.
A24x36G	36″ x 24″ Cooking Surface	90,000	$ 5,516	$ 5,831	300 LBS.
A24x48G	48″ x 24″ Cooking Surface	120,000	$ 6,587	$ 7,007	375 LBS.
A24x60G	60″ x 24″ Cooking Surface	150,000	$ 7,699	$ 8,224	525 LBS.
A24x72G	72″ x 24″ Cooking Surface	180,000	$ 8,762	$ 9,382	620 LBS.

30" DEEP COOKING SURFACE

MODEL NUMBER	DESCRIPTION WXD	BTU	GRILL PRICE	GRILL PRICE WITH ZONE	SHIPPING WT
A30x24G	24″ x 30″ Cooking Surface	80,000	$ 4,792	$ 5,044	260 LBS.
A30x36G	36″ x 30″ Cooking Surface	120,000	$ 6,068	$ 6,446	360 LBS.
A30x48G	48″ x 30″ Cooking Surface	160,000	$ 7,242	$ 7,746	510 LBS.
A30x60G	60″ x 30″ Cooking Surface	200,000	$ 8,467	$ 9,097	625 LBS.
A30x72G	72″ x 30″ Cooking Surface	240,000	$ 9,642	$ 10,398	750 LBS.

OPTIONS
- 1″ Plate available, contact factory for pricing
- Griddle stand (see page 12)
- Chrome Griddle cleaning kit
- 11" High welded backsplash

24"	**$ 399**
36"	**$ 420**
48"	**$ 443**
60"	**$ 466**
72"	**$ 487**

ANETS GOLDENGRILL™ SERIES MANUAL GAS GRIDDLES

STANDARD FEATURES

- Manual temperature control
- 3/4″ Thick hardened steel plate
- 24″ and 30″ deep cooking surfaces
- Stainless steel front, sides, trough, and splash guards
- 4″ Adjustable legs
- Left drawer model add "LD" to any model number

A30x48GM

24" DEEP COOKING SURFACE

MODEL NUMBER	DESCRIPTION WXD	PLATE	BTU	GRILL PRICE	SHIPPING WT
A24x24GM	24″ x 24″ Cooking Surface	3/4"	60,000	$ 2,321	230 LBS.
A24x36GM	36″ x 24″ Cooking Surface	3/4"	90,000	$ 3,267	300 LBS.
A24x48GM	48″ x 24″ Cooking Surface	3/4"	120,000	$ 3,830	375 LBS.
A24x60GM	60″ x 24″ Cooking Surface	3/4"	150,000	$ 4,909	525 LBS.
A24x72GM	72″ x 24″ Cooking Surface	3/4"	180,000	$ 5,606	620 LBS.

30" DEEP COOKING SURFACE

MODEL NUMBER	DESCRIPTION WXD	PLATE	BTU	GRILL PRICE	SHIPPING WT
A30x24GM	24″ x 30″ Cooking Surface	3/4"	80,000	$ 3,211	230 LBS.
A30x36GM	36″ x 30″ Cooking Surface	3/4"	120,000	$ 4,158	360 LBS.
A30x48GM	48″ x 30″ Cooking Surface	3/4"	160,000	$ 4,874	510 LBS.
A30x60GM	60″ x 30″ Cooking Surface	3/4"	200,000	$ 5,666	625 LBS.
A30x72GM	72″ x 30″ Cooking Surface	3/4"	240,000	$ 6,353	750 LBS.

OPTIONS

- 1″ Plate available, contact factory for pricing
- Griddle stand (see page 12)
- Chrome Griddle cleaning kit
- 11" High welded backsplash

24"	**$ 399**
36"	**$ 420**
48"	**$ 443**
60"	**$ 466**
72"	**$ 487**

ANETS GRIDDLE STANDS AND CUTTING BOARDS

GRIDDLE STANDS

• All Stainless Steel Heavy Duty Construction

IMPORTANT: Stands with casters require undershelf. When ordered, 4 swivel locking casters will be provided.

MODEL NUMBER	STAND PRICE	STAND WITH UNDERSHELF	STAND WITH UNDERSHELF AND CASTERS	SHIPPING WT
AGS24x24	$ 907	$ 1,262	$ 1,544	65 LBS.
AGS24x36	$ 1,038	$ 1,429	$ 1,713	75 LBS.
AGS24x48	$ 1,148	$ 1,608	$ 1,882	85 LBS.
AGS24x60	n/a	$ 1,978	$ 2,240	95 LBS.
AGS24x72	n/a	$ 2,337	$ 2,595	115 LBS.
AGS30x24	$ 1,087	$ 1,517	$ 1,851	75 LBS.
AGS30x36	$ 1,349	$ 1,741	$ 2,004	85 LBS.
AGS30x48	$ 1,473	$ 1,906	$ 2,174	95 LBS.
AGS30x60	n/a	$ 2,270	$ 2,527	105 LBS.
AGS30x72	n/a	$ 2,661	$ 2,921	120 LBS.
Above AGS model griddle stands for use with AG, AGC and AGM model griddles only.				

Cutting Boards and Brackets

STANDARD FEATURES

• NSF approved polypropylene board
• 8″ deep cutting surface
• S.S. Bracket installs and removes using no tools
• Cutting boards also available in stainless steel. Call factory for pricing.

MODEL NUMBER	BRACKET AND BOARD	BRACKET ONLY
24" Wide	$ 622	$ 593
36" Wide	$ 817	$ 756
48" Wide	$ 855	$ 771
60" Wide	$ 890	$ 790
72" Wide	$ 981	$ 879

SIDE GREASE DRAWER

Anets also offers a complete line of griddles featuring a side grease drawer for added cleanup convenience. No up charge - Add LD to model number for Left Grease Drawer option.

US REPRESENTATIVE LOCATOR

State Code Zip	Rep
Alabama	12
Alaska	10
Arizona	24
Arkansas	22
California	
900-908	09
910-928	09
930-935	09
936-937	26
939-941	26
943-961	26
Colorado	13
Connecticut	
060-063	03
0641-0642	03
0643	15
0644-0648	03
0649	15
065	03
066, 068-069	15
Delaware	19
District of Columbia	25
Florida	
324-325	16
All other zip codes	08
Georgia	16
Government	11
Hawaii	18
Idaho	10
Illinois	
600-606	23
609-619	23
620, 622	17
623	23
624	17
625-628	23
629	17
Indiana	
463-464	23
All other zip codes	05
Iowa	17
Kansas	17
Kentucky	05
Louisiana	22
Maine	03
Maryland	25
Massachusetts	03
Michigan	21
Minnesota	14
Mississippi	22
Missouri	17
Montana	10
Nebraska	17
Nevada	
890-891	09
893-898	26
New Hampshire	03

01 **Annabelle Systems, Inc.**
1012 4th St NW
Albuquerque, NM 87102
Tel: (505) 842-5724
Fax: (505) 842-5731

02 **C.R. Peterson Associates, Inc.**
31 Eastman Street
Easton, MA 02334
Tel: (800) 257-4040
Fax: (508) 238-3647
www.crpeterson.com

03 **DRC Marketing Group, Inc.**
251 Outerbelt Street
Columbus, OH 43213
Tel: (877) 372-5866
Fax: (614) 367-1450
www.drcmktg.com

04 **DRC Marketing Group, Inc.**
14497 Brookfiled Drive
Fishers, IN 46040
Tel: (877) 372-5866
Fax: (614) 367-1450
www.drcmktg.com

05 **DRC Marketing Group, Inc.**
10376 Lake Meadows Drive
Strongsville, OH 44136
Tel: (440) 878-1901
Fax: (440) 878-1839
www.drcmktg.com

06 **Ettinger Rosini & Associates**
11114 Grader Street
Dallas, TX 75238
Tel: (214) 343-2548
Fax: (214) 343-2727
www.ettros.com

07 **Finn Marketing Group, Inc.**
14605 McCormick Drive
Tampa, FL 33626
Tel: (813) 925-1122
Fax: (813) 925-1607
www.finnmarketing.com

08 **Fischer Group**
1636 North Brian Street
Orange, CA 92867
Tel: (714) 921-2660
Fax: (714) 921-2544
www.fischergroup.com

09 **Gill Marketing**
1904 W. Parkside Lane Ste 100
Phoenix, AZ 85027
Tel: (602) 943-7700
Fax: (602) 943-2500
www.gillmarketing.com

10 **Griffin Marketing Group**
P.O. Box 867
Irmo, SC 29063
Tel: (803) 407-7373
Fax: (803) 407-7395
www.griffinreps.com

11 **Heartland Reps**
13422 Highview Drive
Kearney, MO 64060
Tel: (888) 486-1253
Fax: (888) 486-1253
www.heartlandreps.com

12 **The HGA Group**
12625 E. Grand River
Brighton, MI 48116
Tel: (800) 832-6442
Fax: (810) 225-7744
www.hgagroup.com

13 **The Jay Mark Group**
175 Lively Blvd.
Elk Grove Village, IL 60007
Tel: (847) 545-1918
Fax: (847) 545-1932
www.jaymark.net

14 **Johnson Pike & Associates, Inc.**
740 Umatilla Street
Denver, CO 80204
Tel: (303) 572-0084
Fax: (303) 572-8152

15 **Link2 Hospitality**
287 Andrews Street
Rochester, NY 14604
Tel: (585) 254-1780
Fax: (585) 254-2154
www.link2hs.com

16 **The McCall Group**
4902 E Cholla Street
Scottsdale, AZ 85254
Tel: (602) 795-7304
Fax: (602) 795-7338
www.azmccallgroup.com

17 **North Star Agency, Inc.**
7348 Ohms Lane
Edina, MN 55439
Tel: (763) 545-1400
Fax: (763) 545-7158
www.northstaragencyinc.com

18 **Orbit Sales**
95-732 Haakoa Place
Waipahu, HI 96797
Tel: (808) 625-1000
Fax: (808) 356-0522
www.orbitfoodservice.com

19 **Pecinka Ferri Associates**
49 Sindle Avenue
Little Falls, NJ 07424
Tel: (973) 812-4277
Fax: (973) 812-4284
www.pecinkaferri.com

20 **PMR Inc.**
1305 Lakes Parkway
Lawrenceville, GA 30043
Tel: (770) 441-3100
Fax: (770) 449-6834
www.pmreps.com

21 **PMR West**
9712-2 Interstate 30
Little Rock, AR 72209
Tel: (501) 562-3800
Fax: (501) 562-3805
www.pmrreps.com

22 **Schmid Dewland Associates**
138 Haddonfield-Berlin Road
Gibbsboro, NJ 08026
Tel: (856) 783-3400
Fax: (856) 783-7375
www.schmiddewland.com

23 **The Schmid Wilson Group, Inc.**
11409 Cronhill Drive Ste K
Owings Mills, MD 21117
Tel: (410) 998-9191
Fax: (410) 998-9195
www.theswg.com

24 **Schulz Associates**
711 Kirkland Ave
Kirkland, WA 98033
Tel: (425) 828-4557
Fax: (425) 828-6762

25 **Specialized Marketing**
2236 Bluemound Road Unit B
Waukesha, WI 53186
Tel: (262) 798-1533
Fax: (262) 798-1536
www.specmktgwi.com

26 **Walter Zebrowski Associates**
32A Pamaron Way
Novato, CA 94949
Tel: (415) 883-3222
Fax: (415) 883-9322
www.walterzebrowskiassoc.com

27 **W.D. Colledge**
82 White Oak Terrace
Moncton, New Brunswick E1G 2A8
Tel: (506) 859-4127
Fax: (506) 852-4002
www.wdcolledge.com

28 **W.D. Colledge**
1144 Douglas Terrace
Port Coquitlam, BC V3C 5X2
Tel: (778) 216-1221
Fax: (778) 216-0351
www.wdcolledge.com

29 **W.D. Colledge**
3220 Orlando Drive, Unit 3
Mississauga, Ontario
Tel: (905) 677-4428
Fax: (905) 677-5357
www.wdcolledge.com

30 **W.D. Colledge**
2 Huppe Bay
Winnipeg, Manitoba R3x-1H3
Tel: (204) 257-7180
Fax: (204) 255-0441
www.wdcolledge.com

31 **W.D. Colledge**
122 Purcells Cove Rd
Halifax, NS B3P-1B5
Tel: (902) 477-4562
Fax: (902) 477-0243
www.wdcolledge.com

32 **W.D. Colledge**
312 Beringer Crescent
Edmonton, AB T5T 6B6
Tel: (708) 444-8928
Fax: (708) 444-8070
www.wdcolledge.com

32 **W.D. Colledge**
78 Cresthaven View SW
Calgary, AB T3B 5Y1
Tel: (403) 455-5500
Fax: (403) 775-7512
www.wdcolledge.com

33 **W.D. Colledge**
8568A Lemieux Street
LaSalle, QU H8N 2B6
Tel: (514) 365-3753
Fax: (514) 365-0761
www.wdcolledge.com

33 **W.D. Colledge**
86 AV Laval
Laval, QU H7N 3V4
Tel: (514) 953-0984
Fax:
www.wdcolledge.com

US REPRESENTATIVE LOCATOR

State / Code / Zip	Rep
New Jersey	
070-079	15
080-086	19
087-089	15
New Mexico	01
New York	
100-119	15
All other zip codes	02
North Carolina	12
North Dakota	14
Ohio	04
Oklahoma	07
Oregon	10
Pennsylvania	
150-168	06
All other zip codes	19
Rhode Island	03
South Carolina	12
South Dakota	14
Tennessee	
380-383	22
All other zip codes	16
Texas	
798-799	01
All other zip codes	07
Utah	13
Vermont	03
Virginia	25
Washington	10
West Virginia	04
Wisconsin	
530-539	20
540	14
541-546	20
547-548	14
549	20
Wyoming	13

CANADA	
Alberta	32
British Columbia	28
Manitoba	30
Newfoundland	27
New Brunswick	27
Nova Scotia	31
Price Edward Island	27
Saskatchewan	30
Ontario	29
Quebec	33

START-UP:

We now offer prepaid start-ups!

- Just $175 net for the first serial number and $30 net for each additional serial number at the same location!
- Purchase on your original equipment order and our ASAPD will:
  - ✓ Complete a performance check
  - ✓ Boil out the fryer(s)
  - ✓ Fill the unit with oil
  - ✓ Calibrate as needed

    * A Start-up must be called into an ASAPD at least 3 days prior to requiring the service
    * The Start-up is to be completed prior to the customer using the equipment.
    * All required utilities and associated supporting equipment such as hoods, drains and fire protection equipment must be in place and operational prior to starting up the equipment.
    * Start-ups are to be performed during normal business hours. Any start-up before or after these hours will be charged at time and on half.

EXTENDED WARRANTY:

We now offer extended warranties!

- Extend your ANETS Factory warranty for a full year! Call your ANETS customer service rep for pricing!

Please provide the following information:

- Complete Bill To/Ship To address
- Ultimate destination of equipment
- Purchase order number
- Requested ship dates and carrier
- Any special instructions
- Indicate Mark For
- CE approval required

Information for Equipment:

- Gas Type (natural or propane)
- Voltage/Phase
- Altitude requirements
- Model number
- Type of tank and exterior
- Fryer/Filter line-up

NOTE: Fryers not available for curb mount

TERMS and CONDITIONS
Prices are LIST PRICES F.O.B factory, Concord, NH and do not include freight charges or installation.
Minimum Equipment Order: $300.00 net
Payment Terms: NET 30 Days to customers on open account
Payment not received within invoice terms may be subject to penalty.
Cancelled or Changed Orders: Subject to a 15% charge
Freight Classification: Class 85

Prices and specifications are subject to change without notice.

RETURNS
Returns will not be accepted without prior approval. Please contact Customer Service
Returned Goods Authorization (RGA) must accompany all returns. All returns must be shipped prepaid within 30 days of authorization and must be in proper crating.
Restocking Charge: 25% on standard items, 30% on special order items.

INTERNATIONAL ORDERS
In an ever expanding international marketplace it is necessary for a domestic dealer in limited situations to become involved in an opportunity that will result in a contractual sale. In this instance ANETS must respond to its domestic dealer and, while recognizing the importance of our international distributor, ultimately ensure proper service to the customer after the sale.

Any orders shipping outside the continental U.S. or Canada will be subject to a 12% Export Infringement Administration Fee, and could be subject to other charges including configuration and CE approval fees. Please contact your ANETS Customer Service Representative for specific details.

To speak to a Customer Service Representative call: **603-225-6684**
Orders can be faxed to 603-225-8472 or e-mailed to **orderanets@anets.com**

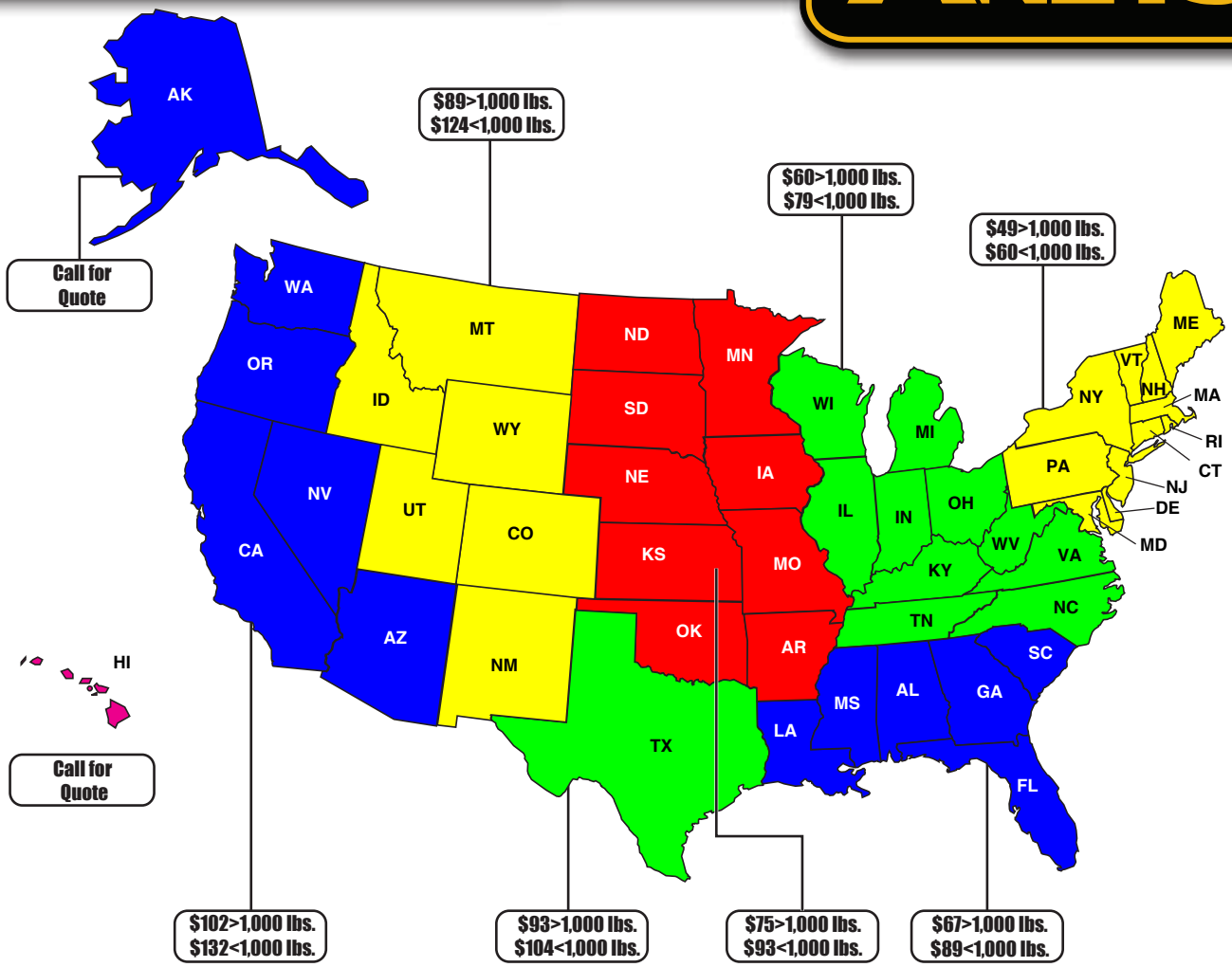
To order literature:

Fax: **603-225-8472**

Email: **literature@anets.com**

To download literature visit our website at **www.anets.com**

FREIGHT



How to Estimate Freight/Handling Cost

(Minimum charge - $170.00)

1. FREIGHT RATE: Locate state/rate on map you are shipping to
(NOTE: Separate rates for less or more than 1,000 lbs.)

2. MULTIPLIER: Total weight of shipment ÷100.

3. FREIGHT COST: FREIGHT RATE X MULTIPLIER

EXAMPLE: RATE = $89.00
WEIGHT = 345 lbs.
MULTIPLIER = 345 ÷ 100 = 3.45
COST = $89.00 X 3.45 = $ 307.05

NOTES: Rates ONLY apply if:

1. Freight ships from Pitco/ MagiKitch'n/Anets warehouse location.
2. Pitco/MagiKitch'n/Anets chooses freight carrier.
3. Pitco/MagiKitch'n/Anets must prepay and add freight to invoice.
4. Minimum freight charge = $170.00
5. Includes Standard delivery to all points (**additional charges** for "Call Before Delivery," "Lift Gate," "Inside Delivery," and "Construction Site Delivery").

***FREE SHIPPING**
Receive free shipping if your order is 5 or more pieces or totals at least $7,500 net within the continental US

FREIGHT CLASSIFICATION: Class 85

ADDITIONAL CHARGES

Call Before Delivery = $55.00

Inside Delivery = $85.00

Lift Gate Delivery = $135.00

Construction Site Delivery = $120.00

All other requests, call for pricing.

ORIGINAL EQUIPMENT LIMITED WARRANTY

General Warranty

Anets, Inc. warrants to the original user of its commercial cooking appliances and related equipment that said appliances and related equipment will be free from defects in material and workmanship under normal use for a period of one (1) year from the date of installation, with appropriate documentation, to a maximum of fifteen (15) months from the date of manufacture, subject to the following additions, exceptions, exclusions and limitations.

What is covered

This warranty is limited to the repair or replacement at the Company's option, without charge, of any part found to be defective within the warranty period and reasonable expenses incurred for freight and material for the installation of such part; in addition, the Company's obligation shall be limited to reimbursement for normal labor on such parts.

Anets, Inc. agrees to pay the Authorized Service and Parts Distributor, for any labor and material required to repair or replace, at the Company's option, any part which may fail due to defects in material or workmanship during the above general warranty period.

Silver Line Fryers

In addition to the above general warranty, for its economy fryers and cookers, the Company warrants to the original user any mild steel fry tank or cooking vessel to be free from defects for a period of one (1) year from the date of manufacture and stainless steel fry tank or cooking vessel to be free from defects for a period of one (1) year, prorated from from the date of manufacture. Labor and freight shall be the responsibility of the end user.

Gold Line Fryers

In addition to the above general warranty, for its standard fryers and cookers, the Company warrants to the original user any stainless steel fry tank or cooking vessel to be free from defects for a period of seven (7) years from the date of manufacture. Labor and freight shall be the responsibility of the end user.

Pasta Cookers

In addition to the above general warranty, for its standard fryers and cookers, the Company warrants to the original user any stainless steel fry tank or cooking vessel to be free from defects for a period of seven (7) years from the date of manufacture. Labor and freight shall be the responsibility of the end user.

Limitations to Fry Tank and Cooking Vessel Warranty

After the expiration of the general warranty period, any additional warranty on fry tanks or cooking vessels shall only obligate the Company to repair or replace, at its option, any fry tank or cooking vessel which it determines to be defective. Claims under this item shall be supported by a statement detailing the defect, and the Company may require the return of the fry tank or cooking vessel claimed to be defective. Labor and freight shall be the responsibility of the end user.

How to Keep Your Warranty in Force

- Make sure any shipping damages are reported immediately. Damages of this nature are the responsibility of the carrier and must be reported by the receiver.
- Install the unit properly. This is the responsibility of the installer and the procedures are outlined in the manual.
- Do not install it in a home or residence.
- Maintain it properly. This is the responsibility of the user of the appliance and the procedures are outlined in the manual.
- Adjustments, such as calibration, leveling, tightening of fasteners or plumbing or electrical connections normally associated with initial installation. These procedures are outlined in the manual and are NOT covered by warranty.
- If it is damaged due to flood, fire or other acts of God, this is not covered under this warranty.
- Use it for what it is intended. If it is used for a purpose other than for which it was intended or designed, resulting damages are not covered under the warranty.
- Make sure that it has the correct voltage, gas supply and/or good quality water. If a failure is due to poor water quality, harsh chemical action, erratic voltage or gas supplies, these damages are not covered under the warranty.
- Do not materially alter or modify from the condition in which it left the factory.
- Do not obliterate, remove or alter the serial number rating plate.
- Use only Genuine OEM parts from Anets, Inc. or its Authorized Parts and Service Distributors. Repairs are not covered by the warranty.
- If any other failure occurs which is not attributable to a defect in materials or workmanship, it is not covered.

This warranty specifically excludes parts which wear or would be replaced under normal usage, including, but not limited to, electric lamps, fuses, interior or exterior finishes, o-rings and gaskets.

Limits to the Warranty

Outside the United States of America and Canada, this warranty is limited to the replacement of parts and Anets, Inc. will not bear any other expense be it labor, mileage, freight or travel.

If any oral statements have been made regarding the appliance, these statements do not constitute warranties and are not part of the contract of sale. This limited warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

Limitations of Liability

In the event of a warranty or other claim, the sole obligation of Anets, Inc. will be the repair or replacement, at the Company's option, of the appliance or the component part. This repair or replacement will be at the expense of Anets, Inc. except as limited by this warranty statement. Any repair or replacement under this warranty does not constitute an extension in time to the original warranty. Parts covered under this warranty will be repaired or replaced, at the Company's option, with new or functionally operative parts. The liability of Anets, Inc. on any claim of any kind, including claims based on warranty, express or implied contract, negligence, strict liability or any other legal theories will be exclusively the repair or replacement of the appliance. This liability will not include, and the purchaser specifically renounces any right to recover special, incidental, consequential or other damages of any kind, including, but not limited to, injuries to persons, damage to property, loss of profits or anticipated loss of the use of this appliance.

If any provision of this warranty is unenforceable under the law of any jurisdiction, that provision only will be inapplicable there, and the remainder of the warranty will remain unaffected. The maximum exclusion or limitation allowed by law will be substituted for the unenforceable provision.

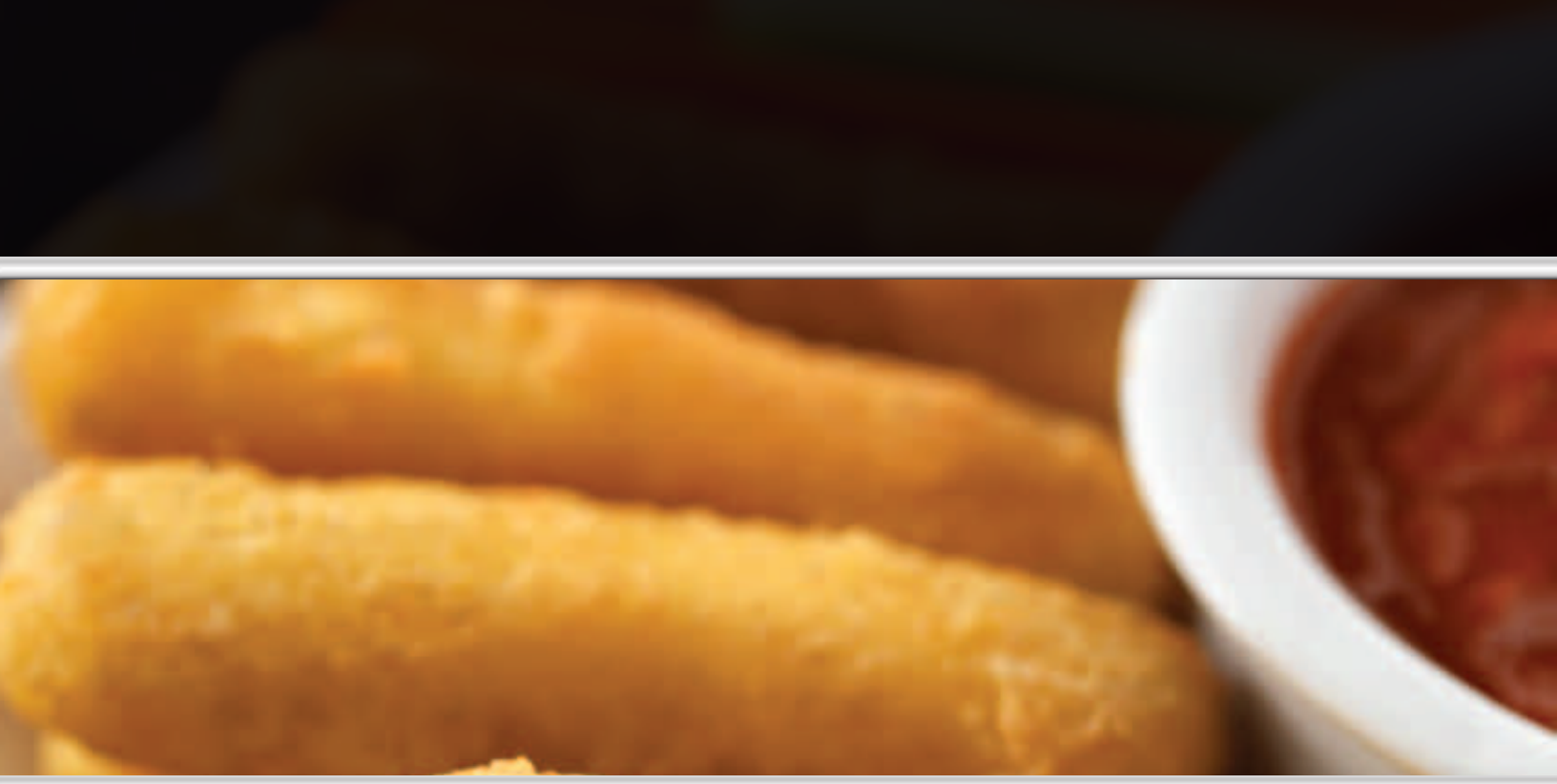
How to Obtain Warranty Service

First direct your claim to the Anets, Inc. Authorized Service and Parts Distributor closest to you giving complete model, serial and code numbers, voltage, gas type, and description of the problem. Proof of the date of installation and/or the sales slip may also be required. If this procedure fails to be satisfactory, write the National Service Manager, Anets, Inc., P. O. Box 501, Concord, NH. 03302-0501. USA

This warranty gives you certain specific legal rights; you may have other rights which vary from state to state.

Anets, Inc., P.O. Box 501, Jct. I-89 & I-93 Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304 USA
(603) 225-6684 • Fax: (603) 225-8497
www.ANETS.com

L14-022 Rev. 0 (03/12) Printed in U.S.A.



ANETS

Route 3A • Bow, NH 03304
Tel: 603.225.6684 • Fax: 603.225.8472
www.ANETS.com

L15-057 Rev 1 (01/13)